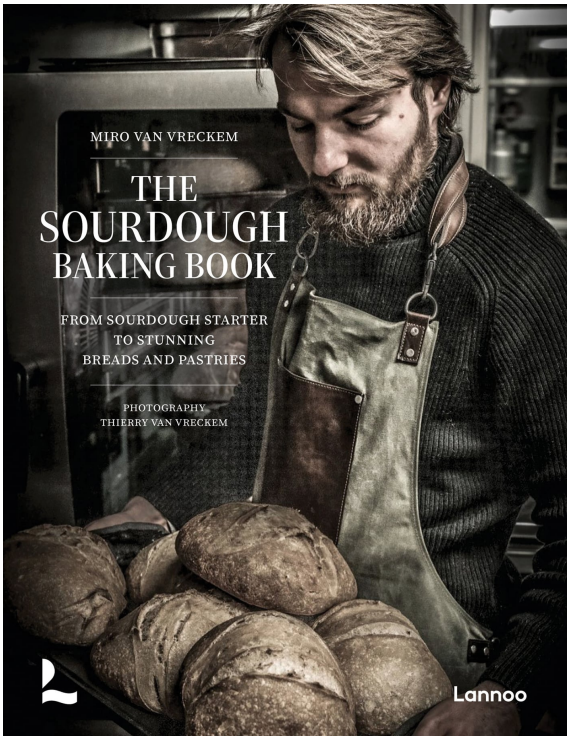
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The Sourdough Baking Book

From Sourdough Starter to Stunning Breads and Pastries

Miro Van Vreckem

ISBN	9789059960725
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Benelux France, Switzerland & Scandinavia
Size	253 mm x 195 mm
Pages	192 Pages
Illustrations	80 color
Price	£30.00

- The Art of Sourdough – From Field to Fork. From flour to crumb: master the ancient craft of sourdough and explore timeless baking recipes with a modern twist
- Discover the perfect way to create this age-old dough, guided by rich stories from an organic farmer, a miller, a pizza maker, and a celebrated Norwegian baker
- Written by Miro Van Vreckem, founder of an organic bakery in Norway and already featured on Norwegian television, this book blends tradition, craftsmanship, and contemporary flair into one irresistible baking journey

Sourdough doesn't have to be complicated. ***The Sourdough Baking Book*** is your ultimate guide to mastering the art of sourdough. Belgian baker Miro Van Vreckem, from the renowned Norwegian bakery Elt Bakeri, takes you on a journey of fermentation and flavour. The story starts at the very roots — with the organic farmer growing the perfect grains and the miller transforming them into fine flour. From there, you'll follow a clear, step-by-step path to creating your own sourdough starter with just flour and water. Soon, you'll be baking crusty loaves, heavenly pastries, and both sweet and savoury delights straight from your own oven.

Miro Van Vreckem is a young, ambitious entrepreneur who found his home in Norway, where he founded Elt Bakeri — a bakery known for its high-end pastries and, above all, its exceptional artisanal sourdough bread. Miro trained at the prestigious Pastry Academy in Las Vegas, and in 2023, Elt Bakeri was named one of the 17 best bakeries in all of Norway.









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